

Delmarva Poultry Industry, Inc.



Poultry is the linchpin of Delaware's agricultural economy:

- Approximately 76% of Delaware's cash farm income was from broilers in 2006.
- Delaware ranked 8th among the states in the pounds of broilers produced in 2007 with 1,597,700,000 pounds.
- Delaware produced 245,800,000 broilers in 2007. Delaware ranked 10th among the states in the number of broilers produced.
- In 2006 Delaware broiler production value was \$739,230,000. (Value is gross income received by the agricultural sector for the production of broiler chickens.) Delaware ranked 7th in the nation in value of production.
- According to the 2002 U.S. Census of Agriculture, Sussex County, Delaware ranked first among America's counties in broiler chicken production.
- Poultry companies with growers or facilities in Delaware and their national ranking in 2007 based upon millions of pounds of ready-to-cook product, as published in WATT Poultry USA February 2008, are:

Allen Family Foods, Inc. (Headquarters in Seaford, DE)	#15
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Mountaire Farms Inc. (Headquarters in Selbyville, DE)	# 6
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Perdue Farms Inc. (Headquarters in Salisbury, MD)	# 3
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Tyson Foods, Inc. (Headquarters in Springdale, AR)	# 2
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The poultry industry in Delaware is represented by the Delmarva Poultry Industry, Inc. (DPI), a nonprofit trade association working for the continued progress of the broiler chicken industry in Delaware, the Eastern Shore of Maryland, and the Eastern Shore of Virginia. DPI has been a faithful exhibitor and food demonstrator at the Delaware State Fair for many, many years. Returning visitors look forward each year to sampling the delicious, nutritious dishes that are presented during demonstrations and they were not disappointed this year!

CHICKEN TACO DIP

- ½ pound ground chicken
- 1½ teaspoon chili powder
- 1 cup chunky salsa
- ½ package (8 ounce size) reduced fat cream cheese
- ½ package reduced fat shredded Cheddar cheese
- Assorted toppings* (optional)
- Sour cream (optional)
- Tortilla chips

In 10-inch, non-stick fry pan, place chicken and chili powder and cook over medium high heat until

browned. Pour off excess fat, if any. Add salsa, cream cheese, and Cheddar cheese. Heat until cheese melts. Transfer to serving dish. Sprinkle mixture with choice of toppings; top with sour cream, if desired. Serve with tortilla chips. Makes about 2 cups.

*Assorted toppings: chopped tomatoes, sliced green onions, sliced pitted ripe olives.



CREAMY CHICKEN-PASTA SALAD



- 2½ cups chopped cooked chicken
- 2 cups uncooked small shell pasta, cooked according to package directions, drained
- 1 package (9 ounces) frozen green peas, thawed, drained
- ¼ cup sliced green onion
- 1 bottle (8 ounces) light Ranch-style salad dressing
- 1 pint cherry tomatoes, halved
- 2 tablespoons freshly grated Parmesan Cheese

In a large bowl, place chicken, pasta, peas, and onion. Add dressing and toss to mix. Chill at least 1 hour. Just before serving, stir in tomatoes and cheese. Makes 4-6 servings.

SPEEDY BRUNSWICK STEW

8 boneless, skinless chicken thighs, cut in bite-size pieces
1 teaspoon salt, divided
½ teaspoon pepper
2 tablespoons vegetable oil
1 Onion, cut lengthwise into ¼-inch slices
1 can (28 ounces) tomatoes, undrained, broken up
1 package (10 ounces) frozen lima beans
1 package (10 ounces) frozen whole kernel corn
2 cups reduced fat chicken broth
1 tablespoon Worcestershire sauce
1 teaspoon sugar
¼ cup water
2 tablespoons flour
2 tablespoons chopped parsley



Sprinkle ¼ teaspoon salt and the pepper over chicken. In Dutch oven, place oil and heat to medium-high temperature. Add chicken and onion and cook, stirring, about 5 minutes. Add tomatoes, beans, corn, chicken broth, Worcestershire sauce, sugar and remaining ¾ teaspoon salt. Heat to boiling; reduce heat to medium and cook, covered, 20 minutes or until chicken and vegetables are tender. In a small bowl, mix water and flour; stir mixture into stew. Cook, stirring, until slightly thickened. Sprinkle with chopped parsley. Makes 6 to 8 servings.

